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The Institute of Food Technologists

The Institute of Food Technologists is an educational and scientific society of food professionals – technologists, scientists, engineers, educators, and executives – in the field of food technology. Food technologists apply science and engineering to the research, production, processing, packaging, distribution, preparation, evaluation, and utilization of foods. Individuals who are qualified by education, special training, or experience are extended an invitation to join in professional association with the select group of the food industry's scientific and technological personnel who are IFT members. Membership is worth many times its modest cost, reflecting positive benefits, stimulation, and opportunities for the individual in his/her business or profession.

OBJECTIVES

IFT has several major aims: to stimulate investigations into technological food problems; to present, discuss, and publish the results of such investigation; to raise the educational standards of food technologists; and to promote recognition of the scientific approach to food and the basic role of the food technologist in industry. All of these activities have the ultimate objective to provide the best possible foods for mankind.

ORGANIZATION AND PROGRESS

Organized July 1, 1939, at Cambridge, Mass., with a membership of less than 100, the Institute has grown to more than 20,000. It is worldwide in scope with approximately 2,000 of its membership overseas.

QUALIFICATIONS FOR MEMBERSHIP

Professional Members. Any person who meets the following minimum requirements: (1) Bachelor's degree or higher from a college or university with a major in one or more of the sciences or branches of engineering associated with food technology; (2) Five years of professional experience in food technology, for which a master's degree may be presented as the equivalent of one year's experience; a doctor's degree, the equivalent to three year's experience.

Members. Any person active in any aspect of the food industry and who evidences interest in supporting the objectives of IFT. Recent graduates who are completing their experience requirement for Professional Member status.

Student Members. Any person who is registered as a full-time student in an educational institution and who is pursuing candidacy for an associate degree or higher in one or more of the sciences or branches of engineering associated with food technology shall be eligible for membership as a Student Member. After graduation, a student may convert automatically to Member without obligation for the higher Member dues until the following calendar year.

DUES

Professional Members and Members – $35 a year; includes subscription to *Food Technology* and *IFT World Directory & Buyers' Guide*; option to subscribe to the *Journal of Food Science* at members' special rate of $15. **Student Members** – $15 a year; includes subscription to one IFT journal, *IFT World Directory & Buyers' Guide*, automatic membership in the Student Association, and option to subscribe to the other journal at $7.50. **Emeritus Members** – no dues; includes *IFT World Directory & Buyers' Guide*, option to subscribe to either or both journals at $7.50 each.

PUBLICATIONS

The Institute publishes two journals. *Food Technology*, issued monthly, is the official journal of the Institute; *Journal of Food Science*, issued bimonthly, is devoted to basic and applied research papers on fundamental food components and processes. In addition, an *IFT World Directory & Buyers' Guide* is published annually.

REGIONAL SECTIONS

Where 25 or more members live within commuting distance of a given geographic area, a regional section may be established. Presently, there are 50 regional sections.

DIVISIONS

Where 50 or more members of the Institute have a common interest in a particular broad-based discipline of food technology, they may form a division. There are presently 11 divisions serving the areas of Carbohydrates, Food Engineering, Food Packaging, Food Service, Microbiology, Muscle Foods, Nutrition, Quality Assurance, Refrigerated and Frozen Foods, Sensory Evaluation, and Toxicology and Safety Evaluation.

SPECIALIZED TECHNOLOGY GROUPS (STGs)

When 25 or more members have a common interest in a rather narrow, product-oriented or similar special area, they may form a technology group to serve the needs of this specialized area. There are currently five STGs – Citrus Products, Dairy Products, Extension, Fruit and Vegetable Products, and Seafood Products.

STUDENT ASSOCIATION

All Student Members of IFT are automatically members of the Student Association, which provides special services and activities for students. This Association, which is run by and for the students, also provides the organizational mechanism for giving students a voice in IFT affairs.

STUDENT CHAPTERS

An IFT Student Chapter certificate may be granted to a group of students enrolled in the food science and technology curriculum in a particular school who have organized to form a student club. There are 31 student chapters.

AFFILIATE ORGANIZATIONS

Affiliate certificates may be granted to food technology organizations outside the U.S.A. There are currently 13 chartered Affiliate Organizations.

ANNUAL MEETINGS

An Annual Meeting of the Institute provides a specially-organized technical program, awards program, and an exposition (FOOD EXPO) of equipment, services, processes, and ingredients. The program is designed to emphasize current trends and technological developments.

AWARDS

The Institute presents the following awards, usually annually:

Nicholas Appert Award. Purpose of this award (medal furnished by the Chicago Section, and $1,000 by IFT) is to honor a person for preeminence in and contributions to the field of food technology.

Babcock-Hart Award. Purpose of this award ($1,000 furnished by the Nutrition Foundation and a plaque by IFT) is to honor a person for contributions to food technology that have improved public health through some aspects of nutrition or more nutritious food.

IFT International Award. Purpose of this award (engraved silver salver furnished by Australian Institute of Food Science and Technology and $1,000 by IFT) is to recognize an IFT Member for promoting international exchange of ideas in food technology.

IFT Food Technology Industrial Achievement Award. Purpose of this award (plaque to company or companies involved) is to recognize and honor the developers of an outstanding new food process and/or product representing a significant advance in the application of food technology to food production, successfully applied in actual commercial operation.

Wm. V. Cruess Award for Excellence in Teaching. Purpose of this award (medal furnished by the Northern California Section and $1,000 by IFT) is to recognize excellence in university teaching in food science and technology.

Samuel Cate Prescott Award for Research. Purpose of this award ($1,000 and a plaque furnished by IFT) is to recognize a research scientist 36 years of age or younger who has demonstrated outstanding ability in food science or technology.

Fellows Awards. Any Professional Member who has been active for at least 10 years and who has outstanding contributions to the field of food science and technology is eligible to be elected a Fellow of the Institute.

Phi Tau Sigma Award. Recognizes individual members of IFT and Phi Tau Sigma who have served and brought honor and recognition to the profession of food science and technology. Winner receives $1,000 from Phi Tau Sigma and a plaque from IFT.

SCHOLARSHIP/FELLOWSHIP PROGRAM

To attract and encourage students in the field of food science and food technology, the Scholarship/Fellowship program is offered to worthy and deserving students, primarily on the basis of scholastic ability.

IFT sponsors 20 $500 Freshman/Sophomore awards.

In addition, three freshmen, two sophomores, and 37 Junior/Senior as well as 17 Graduate Fellowships, ranging in amount from $500 to $6,000 annually, are sponsored by various food companies and IFT and administered by IFT. Details are available in the booklet, *IFT Administered Fellowship/Scholarship Program–1982-1983*, available from IFT's Scholarship Department.

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